Owners Manual

for

BTIS1	BTST02	BTISCE240	BTSTCE240
The 'Original' Bradley Smoker	Stainless Steel Bradley Smoker	The 'Original' U.K. Bradley Smoker	U.K. Stainless Steel Bradley Smoker

North America

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Dear Sir or Madam:

"Revolutionary Smoking Technology for Household Chefs"

Thank you for allowing us to introduce you to the Bradley Smoker®. The Bradley Smoker® will bring years of gourmet cooking to you, your family and friends. Today's household expectations: good health, great cooking and product convenience - can be met by the Bradley Smoker®'s cool, continuous, clean smoke - ALL IN ONE PRODUCT.

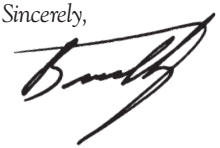
After years of experience as serious sportsmen and smokers, we decided that there had to be an alternative to the labour, mess and unpredictable results associated with conventional smoking methods. For the last decade, we have researched, built prototypes and field-tested numerous smoker designs. We are now proud to present the Bradley Smoker®. This revolutionary smoker, used in conjunction with Bradley Flavour Bisquettes®, yields consistently superior results with an absolute minimum of effort.*

*At Bradley Smoker Inc., all we have done is made better products by eliminating the guesswork and intensive labour traditionally associated with smoking procedure. Smoke produced the Bradley way is four times cleaner than smoke produced by identical loose chips burned in a fry-pan or burn-box.** The automatically extinguished Bradley Flavour Bisquettes® will prevent formation of high temperature gases and acids which distort the taste of your smoked delicacies. Plus, the Bradley Smoker® meets both the North American and European standards.*

The Bradley Smoker® is compact, safe to operate and will easily hot or cold smoke with culinary results. The variety of Bradley Flavour Bisquettes® (Alder, Apple, Cherry, Hickory, Maple, Mesquite and Special Blend) will enable you to prepare all types of gourmet meals right in your own backyard.

We wish you great cooking and product satisfaction for many years to come.

Sincerely,



The Bradleys

*Patent Pending
**Based on studies and tests performed at the British Columbia Institute of Technology

IMPORTANT SAFETY WARNINGS

Basic Safety Precautions

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord or plugs in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Save these instructions.
- For household use only.
- Be cautious of sharp edges, when assembling and operating your smoker.
- Lift and move smoker with care to prevent strains and back injuries.
- Use caution when reaching into or around smoker.
- It is recommended a fire extinguisher be placed near the smoker. Refer to your local authority to determine proper size and type of fire extinguisher.
- If an extension is required, the cord must be an approved 3-prong (grounded) heavy duty cord not over 6 feet long.
- Do not use power cords if they have been damaged.
- Do not use any other type of wood other than Bradley Flavour Bisquettes®.
- Properly dispose of all packaging.

When in Use

- For outdoors use only. Do not operate in an enclosed area.
- Do not leave unattended.
- Do not plug in the smoker until it is fully assembled.
- Do not cover or seal the racks or drip tray with metal foil. This can cause severe damage to your smoker
- Do not move smoker.
- Do not exceed a temperature of 320°F.
- Always wear oven mitts or gloves to protect hands from burns.
- Do not wear loose clothing or allow hair to hang freely.
- Do not use packaging box to cover the smoker.
- Use only approved grounded electrical outlet.
- Do not allow rainwater to come in contact with smoker at any time.
- Do not use during an electrical storm or in windy conditions.
- Do not use near gasoline or other flammable liquids, gases, or where flammable vapors may be present.
- Place in an area where children and pets cannot access.
- Do not immerse in water.

After Each Use

- Unplug smoker when it is not in use.
- Check for grease and residue left in the water bath. Remove or clean water bath if it is 3/4 full. Clean smoker thoroughly.
- Place extinguished Bradley Flavour Bisquettes® at a safe distance from all structures and combustible materials.
- Store the smoker in a dry covered place out of reach of children.

"Carefully read through Assembling Instructions to prepare smoker for use."

Assembling Instructions

Refer to Part numbers in Bradley Smoker External Part List and Internal Component list Diagrams.

How to Assemble the Bradley Smoker®

1. Remove smoker from box.
2. Take all packaged parts out of smoker.
3. Remove all protective packaging materials from parts.

Install Smoke Generator:

Attach smoke generator (1) to the smoker tower (2). Aim the bisquette burner (F) toward the tower opening. Align smoke generator key holes to smoker tower locating supports (3). Secure the generator by pushing down firmly.

Insert the feed tube (4) on top of the smoke generator and load it with the desired number of Bradley Flavour Bisquettes®. Plug the short power cord (A) from the smoke generator into the smoker tower.

Set Up Smoker Tower:

Place drip tray (B) onto the bottom side ladder.

Place cooking racks (C) onto the side ladders above the drip tray.

Fill the waste pot half full with water and place into waste pot position (D).

Plug the longer power cord (E-not shown) from smoker tower into the approved grounded electrical outlet.

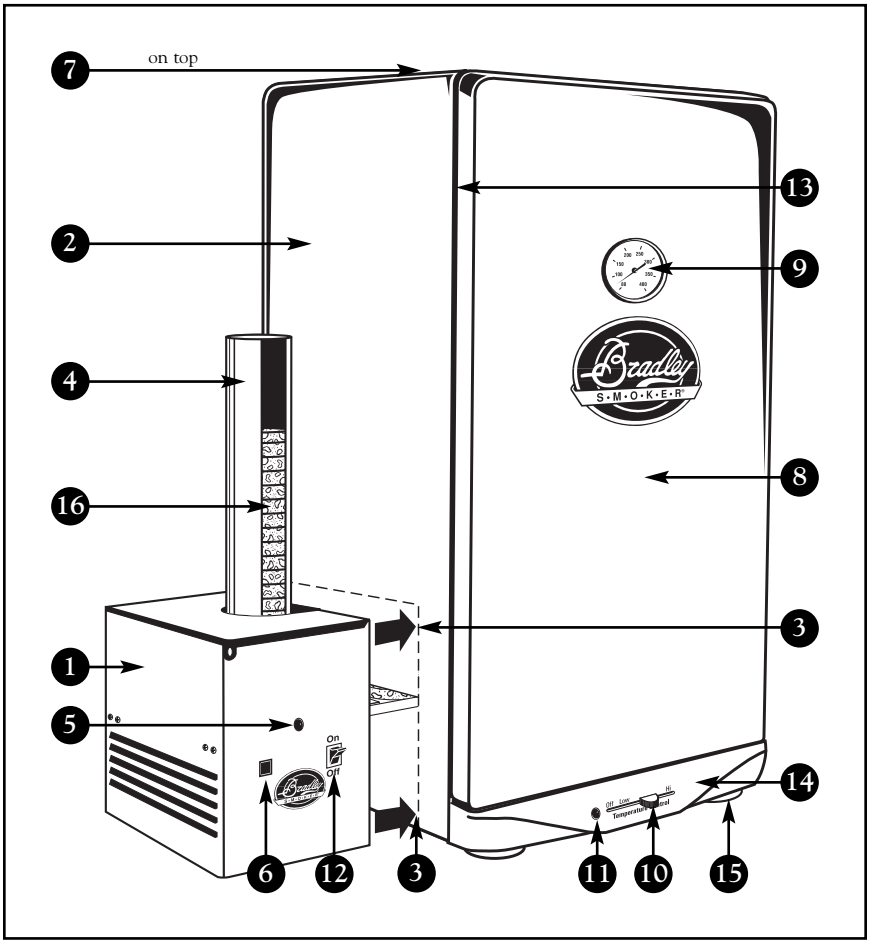
To Remove Smoke Generator:

Unplug short power cord. Detach smoke generator from the smoker tower by raising the smoke generator gently upward and pull it outward.

Handling of Packaging

All packaging should be discarded, as per the regulations in your area. The box can be used only to store smoker when not in use. The box should not be used as a cover when smoker is in use.

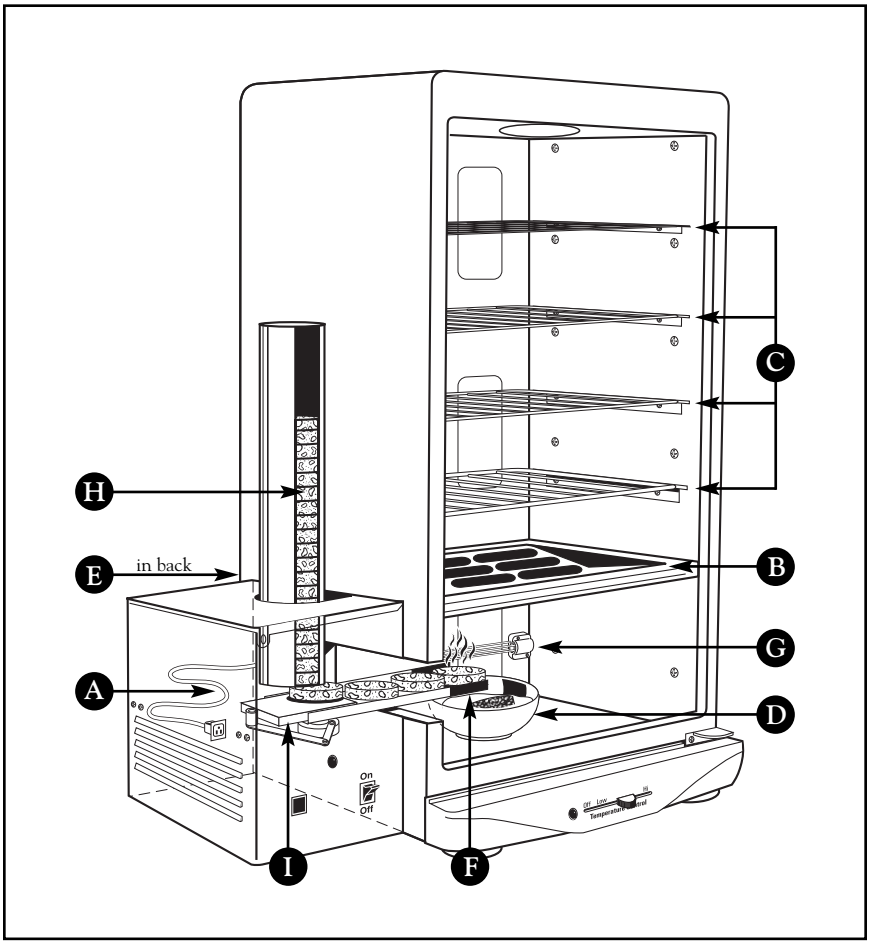
External Part List



External Part List

1. Smoke Generator
2. Smoker Tower
3. Locating Supports
4. Feed Tube
5. Smoke Generator Indicator Light
6. Bisquette Advance Button
7. Damper (not shown)
   releases heat through the top of the smoker
8. Door
9. Thermometer
10. Temperature Heat Control Switch
11. Heat Indicator
12. On/Off Switch
13. Door Seal
14. Lower Face Plate
15. Rubber Feet
16. Bisquette

Internal Component List



Internal Component List

A) Short Power Cord to tower
B) Drip Tray
C) Cooking Racks
D) Drip/Water/Waste Pot
E) Long Power Cord (not shown)
connects tower to wall outlet
F) Bisquette Burner
G) 500 Watt Heating Element
H) Flavour Bisquettes®
I) Drive Arm

OPERATION GUIDELINES

Refer to part numbers in the External Parts List diagram

Seasoning & Preparation For Use

Seasoning the Bradley Smoker® is an ongoing process, the more you use it, the better tasting your foods will be.

Seasoning is mainly to remove the impartial smells from your smoker. The smell of your new Bradley Smoker® is not necessarily how you want your food to taste.

Seasoning Method:

Clean the racks and drip tray and place into the smoker.

Fill the waste pot 1/2 full of water.

Load the feed tube with 3-6 bisquettes.

Open the damper (7); slightly [at the top of the smoker].

Plug smoker into its own designated outlet.

Press Bisquette Advance Button (6) until a bisquette is on the Bisquette Burner Element (F).

Turn on the smoker by moving the temperature heat control switch (10) to between low to medium. Wait for five minutes. The thermometer (9) should read 66°C (150°F).
If it is higher, bring down the temperature by adjusting the temperature heat control switch to the left to lower and vice versa when the temperature reads lower than 66°C (150°F).

Smoke the tower continuously at 66°C (150°F) for 1 - 2 hours, or until bisquettes are out.

Note: *Each Bradley Flavour Bisquette® burns approximately 20 minutes.*

Getting Started

After seasoning the smoker, refill the waste pot 1/2 full of water.

Turn on the smoke generator by pressing the ON/OFF switch (12).

When the smoker generator indicator light (5) is on, this means the burner element is on and that it will start to burn bisquettes.

Press the bisquette advance button (6) to push a bisquette onto the bisquette burner element (F). In approximately 20 minutes the next bisquette will advance.

Note: *After the advance button has been pressed, a new cycle will start, (or) in approximately 20 minutes a new bisquette will advance.*

Place your food onto the cooking racks and load them into the smoker.

Set the damper at the desired opening.

If heat is required, slowly move the heat switch to the desired temperature, as per the thermometer.

Cold Smoke - use the smoke generator only

Hot Smoke - the smoke generator and temperature heat control switch will be on.

Note: *The thermometer will only read the air temperature inside the tower. To get a more accurate temperature of the food being smoked, place a damp piece of cloth around the thermometer inside the smoker. Keep in mind that the ambient temperature will affect the cooking temperature of the smoker.*

Normal cooking temperature is between 200-250°F. Keep in mind that the thermometer is for reference only, and is not intended to give exact internal temperatures. The internal temperature will be higher closer to the heating element.

" Remember to clean your smoker after each use."

General Maintenance

Refer to part numbers in the External Parts List and Internal Components List diagrams

Important Safety Precautions

Bradley Smoker® must be maintained and cleaned after each use.

Unplug the smoker prior to commencement of any maintenance or cleaning.

Do not immerse smoker into water.

Do not spray inside of the smoker with any kind of appliance cleaner.

Do not try to clean the heating element (G).

Do not use aluminum foil inside the smoker.

Do not spray or clean the smoker with excessive amount of water.

Do not leave unattended when in use.

Steps Maintenance Procedures

1. Clean out the waste pot (D). Dispose of all spent bisquettes carefully as they may still be hot.
2. Wash drip tray (B) and cooking racks (C) with hot water and dish detergent, or place them into the dishwasher.
3. Remove food particles and/or grease residue from the smoker. If the inside surface requires cleaning, lightly wipe it with a damp cloth. Once you have cleaned the smoker, you must re-condition the tower. *Refer to* ***'Seasoning'*** *method in* ***'Operation Guidelines'.***

Note: *The tower should have smoke or black residue on the inside. The more residue the better the product will taste (e.g: Similar to a cast iron frying pan, it must be conditioned before using).*

4. The smoke generator (1) should be kept clean and free of wood chips and/or grease, at all times. If loose wood chips have collected in the smoker tower and/or smoke generator, simply blow, or vacuum, these particles away. Unplug and remove the smoke generator from the tower, if necessary. *Refer to* ***'Remove Smoke Generator'****, in* ***'Assembly Instructions'****.*
5. The bisquette burner element (F) should be lightly scraped by using a wire brush, or scraper, to remove any residue that has been left by the burning process.
6. Clean the damper (7) [at the top of the smoker] to ensure it is not stuck.
7. Wipe the door gasket (13) with water.

After Cleaning

1. Place tray (B) and racks (C) into the smoker.
2. Insert the smoke generator (1). Plug short power cord (A) onto the tower. *Refer to* ***'Install Smoke Generator'****, in* ***'Assembly Instructions'****.*
3. Place waste pot half full of water into the waste pot position (D).
4. Place bisquettes into the feed tube (H) and onto drive guide (I).
5. Plug long power cord (E) into designated outlet.

"Your smoker is now ready to start another smoke."

Trouble Shooting

No Power to smoker:
Check that all plugs are correctly inserted into sockets. Check fuse box. Check to make sure the outlet - Ground Fault Circuit Interrupter (GFCI), has not been tripped.

Bisquette will not advance:
Check the drive guide and clear loose wood chips. By clearing the smoke generator, bisquette jamming and undue wear and tear of smoke generator would be avoided.

Bisquette does not burn completely:
Check to see if any electrical equipment is plugged into the circuit. The smoker should be plugged into its own dedicated wall circuit. Check if the burner is free of residue build up, this can cause the bisquettes to travel above the burner.